

## fes

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **35.4**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 400	0.23 kg (3.9%)	68 %	400
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.9%)	75 %	30
Grain	BESTMALZ - Best Melanoidin	0.6 kg (10.3%)	75 %	71
Grain	Strzegom Monachijski typ II	2 kg (34.3%)	79 %	22
Grain	Pilzneński	2 kg (34.3%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.4 kg (6.9%)	71 %	600
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Hallertau	25 g	30 min	4.5 %